



Kalas is a great Nordic word.
It stands for casual get-together,
the kind of party where you eat, drink
& celebrate life.



Kalaset is our home since 2006.
Now it's your home too.



*Please don't hesitate to inform us
about potential allergies or dietary restrictions*

Brunch

Every day until 15.00



THE CLASSICS

Organic eggs & bacon / 125.-

Scrambled, on sourdough. With rustic sausages, harissa ketchup, lemon ricotta, “avocado” mash & salsa cruda

Organic eggs & tempura veggies / 125.-

Scrambled, on sourdough. With beet hummus, falafel, lemon ricotta, “avocado” mash & salsa cruda (*vegetarian*)

Tofu & tempura veggies / 125.-

Scrambled, on sourdough. With harissa ketchup, beet hummus, falafel, “avocado” mash & salsa cruda (*vegan*)

HOUSE SPECIALS

Organic egg Florentine / 125.-

Poached, on sourdough.

With parmesan-spinach, hollandaise, prosciutto & stracciatella

Chicken parmesan / 125.-

On sourdough. With tempura zucchini, gremolada & stracciatella

Italian meatballs / 125.-

With polenta, parmesan spinach, marinara sauce & lemon ricotta

OUR GREEN BUDDIES

Halloumi & babaganoush / 125.-

With sourdough, salsa cruda, tempura veggies (*vegetarian*)

Organic Sicilian gnocchi / 125.-

With marinara sauce, parmesan eggplant & ricotta (*vegetarian*)

Squah guac & falafels / 125.-

With sourdough, tempura veggies & salsa cruda (*vegan*)

Pancakes & Friends

Every day until 17.00

Plain pancakes with fruit / 65.- (*vegetarian*)

Banana & chocolate pancakes / 65.- (*vegetarian*)

Walnut & raspberry pancakes / 65.- (*vegetarian*)

Blueberry pancakes / 65.- (*vegetarian*)



Savory pancakes / 95.-

with poached egg, prosciutto & lemon ricotta



Banana bread / 65.-

With blueberry compote & maple syrup (*vegan*)

Chia pudding / 45.-

With oat-milk & raspberry coulis (*vegan*)

Coconut yoghurt / 45.-

With blueberry compote & muesli (*vegan*)

Fruit bowl with muesli / 45.- (*vegan*)

Cakes of the day (also *vegan*)

please ask at the counter



Organic bun & cheese / 55.-

Organic butter & homemade jams (*vegetarian*)

Organic croissant / 45.-

Organic butter & homemade jams (*vegetarian*)

or /

with ham & mozzarella



Burgers

Every day from 15.00

On a brioche bun or/ focaccia (vegan), with greens, gherkin, tomato, organic fries, harissa ketchup, chili mayo or/ vegan "mayo".

Vesterbro / 135.-

Organic ground beef with mozzarella, marinara sauce, bacon, aioli

Østerbro / 135.-

Chickpea burger with mozzarella, marinara sauce, eggplant parmesan / *Beyond Burger* + 10.- (vegetarian)

Nørrebro / 135.-

Chickpea burger with basil pesto, grilled veggies, harissa ketchup / *Beyond Burger* + 10.- (vegan)

Snacks & starters

Every day from 15.00

Organic fries / 35.-

With harissa ketchup & mayo **or** / vegan "mayo"

Olives & tapenade / 55.-

With homemade focaccia & bread (vegan)



3 dishes 195.-

Beet hummus & falafel / 65.-

With homemade bread (vegan)

Babaganoush & grilled veggies / 65.-

With homemade bread (vegetarian)

Halloumi & "avocado" mash / 75.-

With homemade bread (vegetarian)

Eggplant parmesan & stracciatella / 75.-

With olive tapenade, homemade bread (vegetarian)

Italian meatballs With homemade bread / 85.-

Crispy parmesan chicken with aioli / 85.-

Evening

Every day from 17.00

Social pizza / 110.-

Deep pan, perfect for starting & sharing.

All our pizzas are served with sides of tapenade, pesto & harissa ketchup

Mozzarella, tomato & charcuterie

or /

Mozzarella, tomato & grilled veggies (*vegetarian*)

or /

Tofu “cheese”, tomato & grilled veggies (*vegan*)



DINNER

Gnocchi with basil pesto / 135.-

With marinara sauce & chili (*vegan*) **or /**

With marinara sauce, lemon ricotta & parmesan (*vegetarian*)

Polenta, mushroom & gorgonzola / 135.-

With tons of parmesan & fresh herbs (*vegetarian*)

Brasato di carne / 155.-

Organic beef braised in red wine, seasonal vegetables & mushrooms.

Served with gremolada & soft polenta.

Dish of the day /

Every day our kitchen whips up a new dish
according to season & mood.

See board



SWEET THEREAFTER

Ask your bartender about our daily selection of desserts



_____ **Wine** _____

All our wines are organic & natural.

Our offer varies according to season and availability.

Red	from 75/ 320.-
White	from 75/ 320.-
Orange	85/375.-
Bubbles	75/320.-
Spritz Aperol or / Campari	75.-

*And if you are in the mood for something special,
just ask your bartender what's new in Kalaset's cellars.*

_____ **Cocktails** _____

85.- / 2 of the same 150.-

Passionista Gin, lemon juice, fresh passion fruit.

Espresso Martini Vodka, Kahlua, espresso coffee.

Margarita on the rocks Tequila, Cointreau, salt, & lime.

Razz'Putin Vodka, lemon juice, raspberry & a slice of lime.

Blueberry mojito white rum, lime, mint, blueberries.

Dark & Stormy Dark rum, homemade ginger-ale & a slice of lime.

*...And don't hesitate to ask, inquire or query
should you have something more classic in mind.*

Draught beer

Pilsner Urquell 30/50.-

The original Pilsner. 4,4%.

Svaneke Organic Classic 40/60.-

Danish, amber color, slight sweet finish. 4,6%.

Weihenstephaner Weissbier 40/60.-

German wheat beer. 5,4%.

Lagunitas IPA 40/60.-

IPA. Hints of caramel Malt barley, twang of hops. 6,2%.

Seasonal beers

Selected according to mood and weather.



Spirits

2 Cl greater choice in the bar

rum

from 40.-

whisky

from 45.-

bourbon

45.-

brandy

40.-

cognac

55.-

pastis

40.-

grappa

from 50.-



Grandpas choice *from* 35.-

Schnapps & bitters / Dild Akvavit / Hven Gold / Enkelt /

Gammel dansk / Calvados

St Germain elderflower / Bailey's



FROM THE FRIDGE

Banana, coconut & blueberry smoothie / 45.-

Ginger zinger with mint /45.-

Quince-tea lemonade / 45.-



Anton's økosoft /35.-

Orange juice /25.-

With raspberries /+5.-

Sodas /30.-

FROM THE BAR

Our coffee beans & milk are organic

Filter coffee	25.-
Espresso	20.-
Americano	25.-
Cappuccino	30.-
Café au lait	40.-
Latte	35.-
Ice Latte	45.-
Cortado	25.-
Chai latte	40.-
Oat milk	+ 5.-
All big coffees	+ 5/10.-



Hot chocolate with whipped cream 35.-

Hot chocolate de Lux 45.-

with whipped cream, marshmallows & raspberries

Tea & chai

Check our selection at the bar